

ONTAÑÓN LAGARNACHA

2022

VARIETIES

100% Garnacha from Quel. Rioja Oriental.

VITICULTURE

Ontañón La Garnacha was conceived to express the finesse and elegance that define the great Garnacha tradition of Rioja Oriental, and particularly of Quel. For more than a decade, we have undertaken a meticulous recovery project focused on this historic variety, selecting ancestral local clones cultivated in poor soils and at the upper altitudinal limits where Garnacha can fully ripen. Ontañón La Garnacha is crafted from a blend of parcels scattered across the slopes of the Sierra de Yerga: tiny, remote vineyards of old Garnacha vines, many over 30 years of age, planted on hillsides and sun-exposed terraces with sparse, highly expressive soils.

HARVEST 2022

The 2022 growing season was defined by dramatic contrasts, shaped by an exceptionally hot summer and a marked lack of rainfall. Yet the vineyards entered the cycle with healthy water reserves, thanks to a particularly wet end to 2021 and abundant rainfall in March, which proved crucial in replenishing soil moisture before budbreak. Budburst unfolded under remarkably favourable conditions, although drought pressure intensified from May onwards. In this context, the altitude of the vineyards around Quel played a decisive role, tempering the effects of heat and preserving the vine's vegetative balance. The final stretch of the season proved especially significant: cool nights and sunny days with more moderate temperatures encouraged a slow, precise and harmonious ripening process, allowing the fruit to achieve outstanding balance and aromatic definition.

ELABORATION

To preserve and enhance the classical aromatic profile of these Rioja Garnachas, fermentation is carried out under carefully controlled and differentiated temperatures:

- 8°C during pre-fermentative maceration
- 28°C at the beginning of fermentation to ensure optimal colour extraction
- 23°C during the final phase in order to preserve fruit purity and aromatic freshness

The aim is to obtain supple, enveloping tannins that bring silkiness and refinement to the palate. These natural tannins are integrated through five months of ageing in a combination of French and American oak barrels. The casks are crafted with American oak staves and French oak heads, resulting in the following proportion of oak influence:

- 70 % American oak
- 30 % French oak

The result is a Garnacha of remarkable length, finesse and harmony, faithfully reflecting the distinctive personality of Garnacha grown in Quel.

TASTING NOTES

Colour: Bright and vibrant, displaying an intense cherry-red hue with vivid highlights and a rim of notable depth.

Aroma: Expressive, complex and finely poised. Delicate floral notes intertwine with layers of fresh red fruit — raspberry and ripe strawberry — framed by a subtle mineral undertone that lends tension, freshness and aromatic depth.

Taste: Precise and vibrant, supported by a fresh, persistent acidity that gives structure and energy to the wine. Silky, delicate and enveloping on the palate, with an elegant texture and a long, refined and harmonious finish.

Alcohol: 14,5 % Vol.



COLECCIÓN INSÓLITOS

ALGO EXTRAORDINARIO, FUERA DE LO COMÚN...